



Servings 4

Prep Time 5 min

Cooking Time 30 min

Butter and Basil Sauger with Orzo Salad



Ingredients

4 to 8 sauger/walleye fillets

Kosher salt and freshly cracked pepper, to taste

5 tablespoons of salted butter, separated

4 slices of lemon

2 tablespoons of freshly chopped basil, separated

½ pound of uncooked orzo

2 tablespoons of extra virgin olive oil

1 tablespoon of lemon juice

¼ teaspoon of dried oregano

Small handful of cherry/grape tomatoes, sliced

1 tablespoon of grated Parmesan cheese

Directions

Step 1

Preheat oven to 350 degrees Fahrenheit. Pat fish fillets dry with paper towels and lay them on a rimmed cookie sheet lined with a large sheet of foil – large enough to fold over into a packet. Sprinkle salt and pepper on one side of the fish. Distribute lemon slices, 1 tablespoon of freshly chopped basil and 4 tablespoons of butter on top. Fold over the foil to seal and bake for 20 minutes.

Step 2

Meanwhile, bring a pot of salted water to a boil and cook ½ pound of orzo according to package directions.

When orzo is al dente, drain it.

Immediately transfer hot orzo to a mixing bowl. Stir in olive oil and 1 tablespoon of butter while it's still warm.

Step 3

Next, stir in 1 tablespoon of freshly chopped basil, lemon juice, tomatoes, oregano, salt and pepper to taste; start with ½ teaspoon of salt and adjust from there. Stir in Parmesan cheese right before serving.

Step 4

Serve baked fish with warm or room temperature orzo salad on the side.

